

OENOPS VIDIANO 2019

Tasting notes: Complex nose composed by white flowers, notes of stone fruits, lime and mineral hints. On the palate, it has rich feel with restrained acidity that provides nice balance and freshness to this wine. Long finish.

Vinification:

- Careful manual sorting of the grapes
- 3 different fermentation managements of the same vineyard plot: spontaneous fermentation in amphoras, 6hl barrels and stainless-steel tanks
- Blended right after fermentation, following tasting of each partial lot
- 6 months aging on the fine lees in amphoras
- Bottled unfiltered to retain its natural character and elegance

Food matching: Serve as a great match for seafood and fishes, salads, and a big variety of cheeses.

The winery: OENOPS WINES PC was founded in 2015 by Nikos Karatzas and it is the most newly established winery in the region of Drama. Its main purpose is to produce highest quality wines in limited quantities. The grapes come from personally selected vineyards from Drama and Macedonia in general, that are cultivated from ambitious winegrowers.

